MA CUISINE

magimix®

INSTRUCTION AND RECIPE BOOK

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ELECTRICAL INSTRUCTIONS

The warning regarding the fitting of a plug is applicable for UK only.

WARNING: Always replace the fuse cover of the fitted plug, never use the plug with the fuse cover omitted. If a replacement fuse cover is required, ensure it is the same as the one visible on the pin face of the plug (i.e. RED or ORANGE).

Fuse covers are available from: **BBS Ltd**
Po Box 110
Farnham Surrey GU104XL
Phone : 01252 727755

Use a 13A fuse approved by ASTA to BS1362, marked thus

For chromed models only:

WARNING: a plug with a bared flexible cord is hazardous if engaged in a live socket. If the fitted plug has been cut from the power supply cord, it should be destroyed and replaced with a three pin plug in accordance with the following code:
BLUE: neutral **BROWN: live** **GREEN/YELLOW: earth**

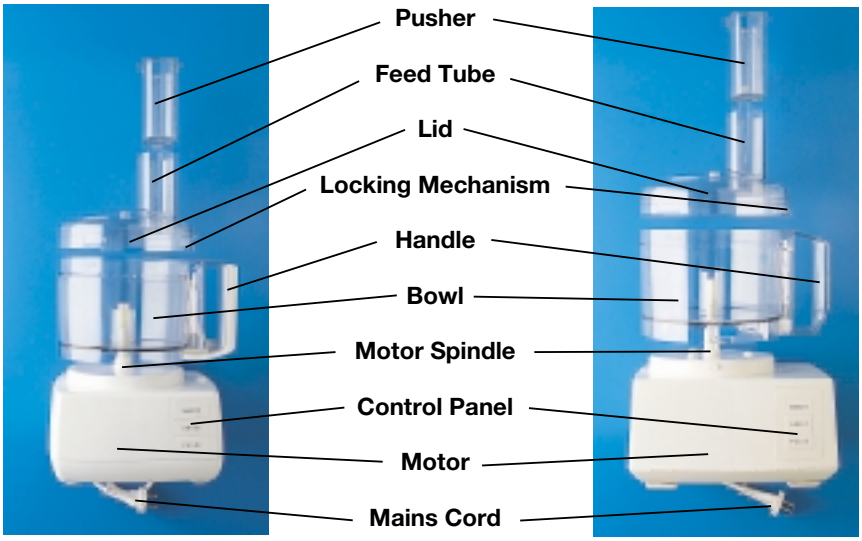
The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter "N" or coloured BLUE or BLACK.

The wire which is coloured BROWN must be connected to the terminal in the plug which is marked with the letter "L" or coloured BROWN or RED.

The wire which is coloured GREEN/YELLOW should be connected to the terminal marked with the letter "E", or by the earth symbol ⏚ or coloured GREEN or GREEN/YELLOW.

Compact

Cuisine Système



Cable Storage under the Base

WARNING : Always handle the highly sharpened stainless steel blades and discs with care. Never leave them within reach of children. If the supply cord is damaged, It must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

BEFORE USING YOUR MAGIMIX FOOD PROCESSOR

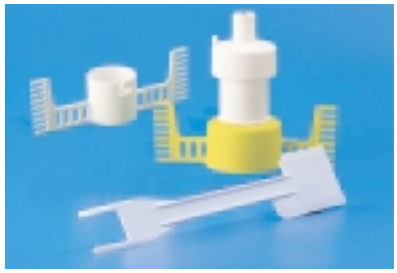
Please ensure that the voltage indicated on the base of the machine corresponds with the mains voltage in your home.

STANDARD ACCESSORIES

Mini-Bowl with Sabatier stainless steel Double-Bladed Knife (this is an optional accessory for Compact 2100).

Midi Bowl * 3rd bowl can be used with the following accessories: discs, egg whisk and citrus press (optional accessory depending on the models).

Extra-sharp Sabatier stainless steel double bladed **Knife**, plastic dough blade.



Egg whisk 2 paddles white paddle: to be used in the Main Bowl yellow paddle: to be used in the Midi Bowl. Spatula.

Stainless steel discs: Reversible 2 mm grater/slicer. 4 mm grater and French fry / Stir fry disc (optional accessories for Compact 2100 and other model depending on the Country in which the machine is sold). Disc support for use with all discs.

Blade-safe storage box.

* Midi bowl: not available for Compact 2100 and other models depending on the Country in which the machine is sold.

WARNING

Always handle the highly sharpened stainless steel blades and discs with care. Never leave them within reach of children.

COMPACT
&
CUISINE SYSTEME

Chromed

WARNING :

- Before using your Magimix please ensure that the voltage indicated on the base of the machine corresponds with the mains voltage in your home.
- The machine must always be connected to a socket with earth pin using the original power supply lead.
- If you use an extension cable it must be fitted with an earth.
- If the supply cord is damaged, It must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Always handle the highly sharpened stainless steel discs and blades with care. Never leave them within reach of children.

ASSEMBLING THE COMPACT & CUISINE SYSTEME

Bowl
Place the bowl on the motor housing with the handle to the right hand side. The keyholes in the bottom rim should locate over the lugs on the motor housing (for Cuisine Système only).

Turn the bowl anti-clockwise as far as it will go making sure it firmly locks in position.

Midi Bowl *
Place the Midi-Bowl onto the motor spindle inside the Main Bowl.

Mini-Bowl
Place the mini-bowl onto the motor spindle.

* Midi bowl: not available for Compact 2100 and other models depending on the Country of sale.

Place the mini-bowl blade onto the motor spindle.

Put on the lid with the feed tube to the left of the handle. The locking mechanism should engage with the lip on the bowl.

NOTE : With a little practice you will soon become familiar with the lid locking mechanism which is designed specifically for your safety. For the first few operations some components may be tight fitting.

Applying a gentle downward pressure, turn the lid anti-clockwise (as far as it will go) until locked in position. The bowl is now also locked in place.

Knives
Place the double-bladed knife onto the motor spindle.

Does not work in the Midi Bowl.

Place the dough blade onto the motor spindle.

Does not work in the Midi Bowl.

Lock the lid in position by turning it anti-clockwise as far as it will go.
IMPORTANT : When not in use do not leave the lid in the locked position.

Discs Place the disc support onto the motor spindle. It is now in place. When fitting a disc handle it with great care as the edges are very sharp. Can be used in the Midi Bowl.

To Slice : Place the disc with its slicing edge uppermost firmly onto the disc support.

For extra safety always hold discs by the rim away from the blades.

To Grate : Place the disc with its cutting edges uppermost firmly onto the disc support.

French/Stir Fry Disc : This is an optional extra (except with the CS 5100). Fit the disc support and with the cutting edges uppermost, place the disc firmly onto it.

Lock the lid in place by turning it anti-clockwise as far as it wil go.

Egg whisk
To use the egg whisk in the Midi Bowl*: take off the white paddle, and replace it by the yellow one.

For extra safety always hold discs by the rim away from the blades.

Egg whisk
Place the egg whisk onto the motor spindle.

* Midi bowl: not available for Compact 2100 and other models depending on the Country of sale.

Position the raised white plastic point within the feed tube and turn the whole lid anti-clockwise as far as it will go until it is firmly locked into position. Make sure you remove the pusher for maximum air.

Before using the egg whisk, make sure the bowl and the lid are dry and free from grease.

TAKING THE COMPACT & CUISINE SYSTEME APART

Mini-Bowl (optional on Compact 2100)
Stop the motor and remove the lid by turning it clockwise before lifting it off.

You can then lift out the mini-bowl and blade Take care when handling the blade, it is sharp.

Discs
Take care when removing the slicing and grating discs.

Do not forget to remove the disc support.

Midi Bowl
Remove the Midi Bowl by lifting it with both hands.

Knives
Having removed the lid, remove the bowl, again by turning it clockwise to release the catch. Remove the blade by lifting it out.

Egg whisk
The egg whisk can be removed in the same way.

To easily clean the main blade remove the cap. Do this by holding the blade on a flat surface and pushing the top of the cap with the thumb. To re-assemble just click the cap back into place.
On the Compact models this is a flat cap.

The prongs of the spatula can help to clean awkward corners.

The whole egg whisk comes apart for easy cleaning.

Before storing the egg whisk in the storage box, take care to replace the white paddle. The yellow paddle can be stored in the Midi Bowl.

Do not put the motor unit into water. Clean it with a damp cloth.
Take care to keep the switch mechanism on the motor unit clean.

All accessories can be washed in the dishwasher but we recommend that you use a short programme (low temperature). It is normal that the bowls and the lid will become marked, crazed and possibly opaque with frequent use. This normal deterioration is not covered by guarantee.

OPTIONAL ACCESSORIES

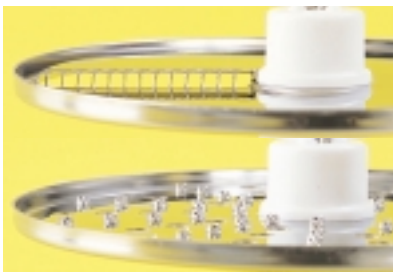
Juice Extractor in stainless steel for fruits and vegetables. Pusher and Guide. Makes up to a litre of juice.

Citrus Press with anti-splash arm and 2 cones for small and large fruit (1 cone fits inside the other). The arm and the second cone are optional accessories depending on the Country of sale.

NOTE : The accessories included in each pack vary from model, and country. The French fry/stir fry disc is also an optional extra in UK and Ireland and only comes as standard with the CS 5100. The mini-bowl and blade is an optional extra for the Compact 2100.

4 mm Slicing Disc. Medium slice for potatoes, onions, vegetables, fruit.
6 mm Slicing Disc. Thick slice for peppers, courgettes, vegetables, fruit.

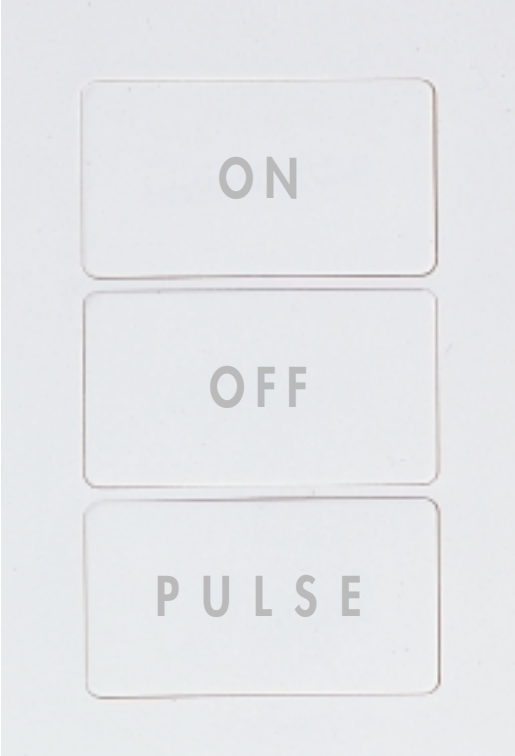
6 mm Grating Disc. For coleslaw, apple, chocolate curls.



Julienne Disc. For matchstick vegetable strips.
Parmesan grating disc.

Rack for 6 discs.
Storage box for juice extractor and citrus press.

HOW TO WORK THE MAGIMIX



ON :
Press this switch for continuous action. Use when mincing, cutting and thoroughly mixing. Use also for puréeing, kneading, beating egg whites, slicing and grating.

OFF :
When the machine is "on" press this switch to stop the motor running.

PULSE :
Press this switch for pulse action. Keep the switch pressed; the motor stops the moment pressure on the switch is relaxed. Use for mincing, cutting, rough mixing or when you need perfect control over the final texture of the food being processed.

WHEN NOT IN USE ALWAYS LEAVE THE LID IN THE UNLOCKED POSITION, SWITCH OFF THE POWER AT THE MAINS, AND UNPLUG.

DO NOT USE THE APPLIANCE IF THE ROTATING SIEVE IS DAMAGED.

NOTES ON USING THE MAGIMIX

• The Magimix is fitted with a double safety mechanism. If the bowl and lid are not correctly locked into position the machine will not start.

• If you cannot twist the lid to close it it means that the bowl is not in the correct position. Remove the lid and, making sure the bowl is fitted correctly onto the base, turn it anti-clockwise as far as it will go.

• Never remove the lid without having first pressed the "off" switch.

• A temperature control circuit breaker is included in the machine and motor will automatically stop if it has been running for too long or if the bowl is too full. If this happens press the "stop" switch and leave for 15-30 minutes. As soon as the motor has cooled to a safe temperature it will operate normally.

FUNDAMENTAL RULES

Never use a hand to push the food down the feed tube.

Never put any ustensil or object down the feed tube.

Never attempt to chop bones (even small ones). The machine is not intended for this purpose. You will irretrievably damage your metal blade.

Liquids : Neven fill the bowl above the level of the central spindle. For thin liquids fill below this level.

Do not fill the bowl more than two thirds full with food or above the blade casing with liquids.

Never leave the pusher in when whisking egg whites or they will not be properly aerated.

Do not carry the accessory box by the lid, it could fall open.

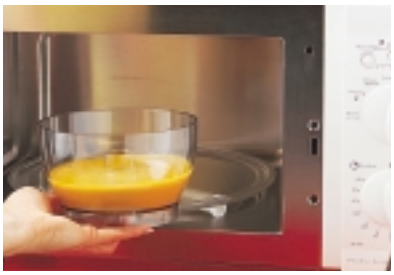
Always hold the box from the underneath.

The lid must be released before trying to remove the bowl.
If you can not release the bowl it is because you have not first released the lid.

The bowl is designed to take boiling liquids.

When using the mini-bowl you can add either liquids or other ingredients through the feed tube.

The mini-bowl is ideal for baby foods, just remove the knife and it can be used as a storage serving bowl.



If you wish to re-heat baby food you can put the mini-bowl (but not the metal blade) into a Microwave.
However never put the main bowl into a Microwave.

You can slice and grate in one operation without emptying the bowl. Simply reverse the slicing/grating discs.

For small quantities you can in one operation slice, grate and make a vinaigrette or mayonnaise without emptying your main bowl. Simply position the mini-bowl above the vegetables in the main bowl.

You can use the juice extractor as a sieve (fish soups, etc.). In this case do not put the special juice extractor guide and pusher in the feed tube.

After processing remove the blade from the bowl. With liquids remove the bowl and carefully hold the blade in place when pouring the contents into a bowl.

Use the spatula to scrape out the bottom and the sides of the bowl.

HOW TO USE THE MINI-BOWL

Chopped Herbs

Finely Chopped or Fines Herbes

PULSE **ON**

Chopped Onions, Shallots or Garlic

Oignons/ail échalotes hachés finement

PULSE **MARCHE**

Garlic Butter
Finely chop the shallots, garlic and herbs. Add the butter and process to mix.

ON

Mayonnaise
Process together the egg yolk and seasonings. Add the liquid through the feed tube.

ON

Fish Paté
Chop the fish. Add the other ingredients and cook in a bain-marie (hot water bath).

ON

Date Mousse
Process to chop the dates then add cream and process to mix.

ON

HOW TO USE THE MAIN BOWL

Chopped Meat

Finely Minced Meat

PULSE **ON**

Chopped Fish

Finely Minced Fish

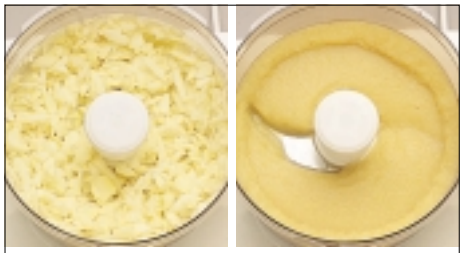
PULSE **ON**

Chopped Vegetables

Pureed Vegetables

PULSE **ON**

Purée de pommes de terre (Bintje) : travailler uniquement en PULSE en ajoutant du jus de cuisson.



Chopped Fruit

Pureed Fruit

PULSE **ON**

Chopped Chocolate

Powdered Chocolate

PULSE **ON**

Ice

Crushed Ice

ON

NOTE : The Compact range has a flat cap on the top of each blade. For the Cuisine Systeme range the cone shaped adapter must be used at all times.

HOW TO USE THE MAIN BOWL

Mayonnaise/Rouille
Start by processing the egg yolk with the seasonings and half the vinegar. Add the oil and remaining vinegar through the feed tube.
ON

Fruit Fool
Process the fruit to a purée then add the cream or custard through the feed tube.

ON

Batter : Process together the eggs and flour then add the milk through the feed tube.

ON

Pastry : Process the flour and fat to breadcrumb stage. Add the liquid through the feed tube and process until a pastry ball is formed.
ON

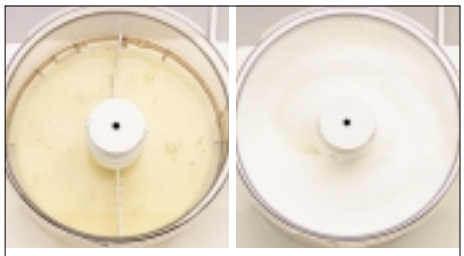
Brioche : Process the ingredients together until they are mixed.

ON

Egg Whites : Process until the whites are stiff. Do not put the pusher in the feed tube.

ON

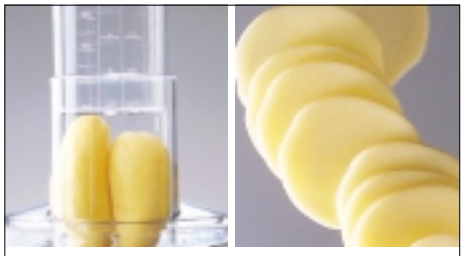
HOW TO USE THE MAIN BOWL OR THE MIDI BOWL*



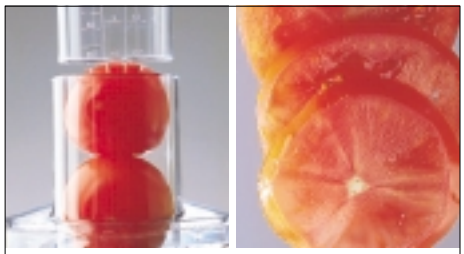
Egg Whites : Process until the whites are stiff. Do not put the pusher in the feed tube.

Cucumber
Choose small cucumbers and cut flat across the bottom before placing in the feed tube.

Cabbage
Cut into quarters or eights and place upright in the feed tube.



Potatoes
Place them vertically to fill the feed tube.



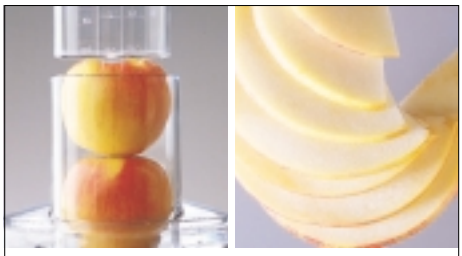
Tomatoes
Place in the feed tube either whole or cut in half.

Leeks
Place them vertically to fill the feed tube.

* Midi bowl: not available for Compact 2100 and other models depending on the Country of sale.

When using the discs fill the feed tube before starting the motor. Press lightly with the pusher to achieve regular shapes. Do not overfill the feed tube.

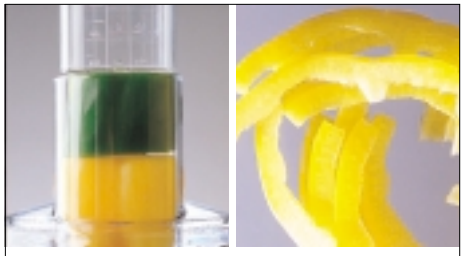
HOW TO USE THE MAIN BOWL OR THE MIDI BOWL*



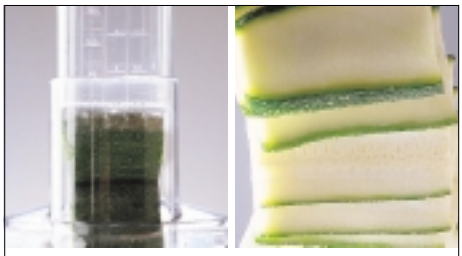
Apples
Cut in half and place in the feed tube.

Lemons
Place them whole, or in halves, in the feed tube.

White Cabbage
Role some leaves into themselves and place vertically in the tube.
Push very slowly for fine cutting.



Red/Green Peppers : Cut into two halves, fold each half into itself and place vertically in the tube, one pepper on top of the other .



Courgettes : For small round slices place vertically to fill the tube. Otherwise, place horizontally to fill the tube.

Carrots
When slicing place them vertically to fill the feed tube.

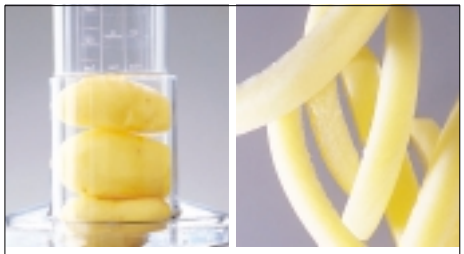
* Midi bowl: not available for Compact 2100 and other models depending on the Country of sale.

When using the discs fill the feed tube before starting the motor. Press lightly with the pusher to achieve regular shapes. Do not overfill the feed tube.

HOW TO USE THE MAIN BOWL OR THE MIDI BOWL*

Carrots
When grating place them horizontally in the feed tube.

Cheese
Place upright in the feed tube.



French Fries
Place the vegetables one on top of another in the feed tube (this is an optional accessory).

Cucumber : Choose small cucumbers and cut flat across the bottom before placing in the feed tube. For a different cut, place horizontally across the tube.

* Midi bowl: not available for Compact 2100 and other models depending on the Country of sale.

When using the discs fill the feed tube before starting the motor. Press lightly with the pusher to achieve regular shapes. Do not overfill the feed tube.

WORKING CAPACITY

maximum quantities	2100	3100	4100	5100
pastry	1 ¼ lb (625 g)	2 lbs (900 g)	2 ½ lbs (1,1 kg)	3 lbs (1,36 kg)
bread dough	1 ½ lb (750 g)	2 lbs (900 g)	2 ½ lbs (1,1 kg)	3 lbs (1,36 kg)
grated carrots	1 lb (500 g)	1 ½ lb (750 g)	2 ¼ lbs (1 kg)	3 lbs (1,36 kg)
sliced cucumber	1 lb (500 g)	1 ½ lb (750 g)	2 ¼ lbs (1 kg)	3 lbs (1,36 kg)
thick soup	1 pint (600 mls)	2 pints (1,1 lt)	2 ½ pints (1,4 lt)	3 ¾ pints (2,1 lt)
chopped meat	1 ¼ lb (625 g)	1 ½ lb (750 g)	2 lbs (900 g)	2 ½ lbs (1,1 kg)
mixing (victoria sponge)	4 egg (2 lbs)	6 egg (3 lbs)	7 egg (3 ½ lbs)	8 egg (4 lbs)

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed:

1. Read all instructions and retain for future reference
2. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquids.
3. Unplug from outlet when not in use and before cleaning.
4. Do not operate any appliance with a damaged cord, or plug or after the appliance malfunctions or has been damaged in any way.
5. In the event of a malfunction, a list of approved Service Agents is included with the Guarantee documentation, further details may be obtained by contacting the Magimix Customer Care Department on 01483 427411.
6. Do not use outdoors
7. Do not let the cord touch hot surfaces or hang over the edge of a table or counter
8. Do not place on or near a hot gas or electric burner
9. Do not use the appliance for other than intended domestic use
10. Prior to connecting or disconnecting the plug from the wall socket, ensure that all machine controls are in the "OFF" position.
11. Do not overload the machine, see page 20 for a table of capacities. The bowl should not be filled with liquid ingredients above the level of the central plastic spindle as leakage will occur.
12. Due to the speed with which the Magimix processes food, larger quantities of food can be quickly processed by dividing the food into smaller batches and processing one batch at a time.
13. The bowl is made to withstand hot or boiling liquids. Some recipes may require the addition of hot sugar syrup to other ingredients while the machine is operating. Obviously when handling hot foods, extra care is necessary particularly when the food is to be poured down the feed tube.
14. When it is necessary for dry and liquid ingredients to be mixed together, place the dry ingredients in the bowl and, with the machine running, pour in the liquid ingredients through the feed tube.
15. **Always store the double bladed knife and discs out of the reach of children. DO NOT ALLOW SMALL CHILDREN TO OPERATE THE MACHINE.**
16. Always wait until the double bladed knife or discs have stopped turning before removing the lid.
17. When using the discs always use the plastic pusher to guide food down the feed tube. **NEVER ATTEMPT** to push food down the tube with fingers or any other form of utensil. If an ingredient is stuck in the feed tube or a piece of food does not go through the disc, stop the machine and wait for the disc to stop turning before dislodging the food.
18. If very hard foods are processed in the Magimix the machine may vibrate. This is quite normal and can be controlled by slight pressure of the hands on the side of the machine.
19. Always ensure that when using the double bladed knife and dough blade on the Cuisine Systeme range, the cone shaped "adaptor" is always in position on top of the blade. This is not necessary on the Compact range where each blade has a flat cap.
20. Always ensure that the bowl and required blade or disc are correctly positioned before adding food.
21. If your Magimix is overloaded the motor may overheat. A temperature control circuit breaker is included in the machine to guard against this. If the motor overheats it will automatically cut off and, as soon as it has cooled to a safe temperature (15-20 minutes), it will operate normally.
22. All parts of the Magimix are easy to clean. The base must not be immersed in water but should be wiped clean with a damp cloth. All other parts should be washed in hop soapy water, rinsed and dried thoroughly; or can be put in the dishwasher. However due to modern day dishwashers and dishwasher detergents, the bowl and lid may deteriorate over a period of time.
23. Ensure the safety mechanism is kept clean and free of food.
24. Your machine should give you many years of trouble free service, however we would recommend that it is taken to an authorised service agent at least every five years in order that it may be thoroughly checked.
25. Only lock the bowl and lid into position when the machine is in use.

What Can The MAGIMIX Do?

Magimix machines are manufactured in France for people who really care about their food. You now own a machine that will take many of the laborious food preparation chores off your hands leaving you free to devote your attention to the actual cooking and presentation of the finished dish. Your Magimix food processor will chop, mince, liquidize, slice, shred and grate, make pastry, cakes and dough, giving perfect results in only seconds, and what is more, when all the work is completed, you have a piece of equipment that is easy to clean.

The double-bladed knife is the accessory which will probably most frequently be used. It can be used to process various types and quantities of food and for a range of purposes, from coarse chopping to producing a smooth purée, to mixing blending and liquidising. Hard or soft ingredients may be processed using the double-bladed knife and ingredients may be placed in the bowl or gradually fed in through the feed tube while the machine is running. During processing it may be necessary to stop the machine to scrape food down from the sides of the bowl. Do not exceed the maximum capacities given in the recipe book.

The mini-bowl or mini-processor does the same job as the main bowl but it will process very small quantities. A few sprigs of parsley or a couple of cloves of garlic can be chopped very satisfactorily in the mini-bowl and there will be no need to wash up the main bowl. It can also be used for vinaigrette, sauces and baby foods and there are many examples given in the recipe book.

The Midi Bowl* can be used with the following accessories: discs, egg whisk and citrus press (optional accessory depending on the models), there will be no need to wash up the main bowl.

The work capacity of the Midi Bowl* is the same as for Compact 2100.

It is suggested in the recipes that, before processing, many types of food are cut into l" (2.5 cm) cubes. Obviously this is a guide-line and it is often unnecessary to cut chunks into pieces as small as this or in the shape of a cube. As you become familiar with your machine you will be able to judge the correct size for pieces of food to be processed and the time that will be required.

The recipes in the book are designed to give some nice and unusual ideas but also cover all the main uses of the Magimix food processor. Recipes are given for pastry and bread: Follow them and you will find how easy and satisfactory it is to bake at home. The cake recipes use the all-in-one method, which is not only very quick, but, in the Magimix food processor, the most satisfactory way of making a cake.

Using a Magimix food processor to its full potential is, when you have familiarised yourself with the machine, a question of experiment and discovery. You will find that the more you use your Magimix food processor the more it will become an essential part of your life. It will speed up the preparation of your favourite dishes and inspire you to cook dishes that, in the past, always seemed too time consuming and ambitious.

Do no attempt to process: Exceptionally hard cheese, except through the Parmesan disc; bones or hard gristle, coffee beans, hard spices such as cloves or peppercorns, tough cores or skins, very dry biltong.

*Midi Bowl: not available for Compact 2100 and other models depending on the Country of sale.

QUANTITIES - MAGIMIX LIQUID CAPACITIES:

The quantities given below will vary depending on the thickness of the mixture. for example, the quantity of a thick soup will be more but thin suop will be less.

Mini-Bowl: ½ **pt (300 ml)**

- **2100: 1 pt (600 ml)**
- **3100: 2 pts (1,2 litre)**
- **4100: 2 ½ pts (1,5 litre)**
- **5100: 3 ¾ pts (2,15 litres)**

Note: When pureeing vegetables for soups, drain off the stock before processing the ingredients with the double-bladed knife. when processed gradually add the stock. Do not overfill.

Liquids: Never put liquid above the fill line indicator on the bowl otherwise some leakage may occur.
When removing the bowl and pouring out the liquid, hold the double-bladed knife in place.

SIMPLE RECIPES

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The following recipes
give some ideas on what you can do
with your Magimix.

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A guide to the quantities which
can be produced in each model of Magimix
food processor is given
in the front of each main section

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